CDA

Gas cookers

RC 9300 ..

CE GB

Users Operating Instructions
Installation instructions

Before operating this cooker,
please read these instructions carefully

Dear Customer

Thank you for choosing one of our appliances, carefully designed and built by our specialist staff and thoroughly tested to satisfy your cooking requirements.

We suggest that you read this Instruction Booklet so that you will understand fully how to operate your appliance.

Please keep the booklet handy. You may wish to refer to it at a later date.

CDA

Important:

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

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Model RC 9300 ..

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Introduction

*Congratulations on your purchase of this **CDA cooker** which has been carefully designed and produced to give you many years of satisfactory use.*

Before using this appliance it is essential that the following instructions are carefully read and fully understood.
We would emphasise that the installation section must be fully complied with for your safety to ensure that you obtain the maximum benefits from your appliance.

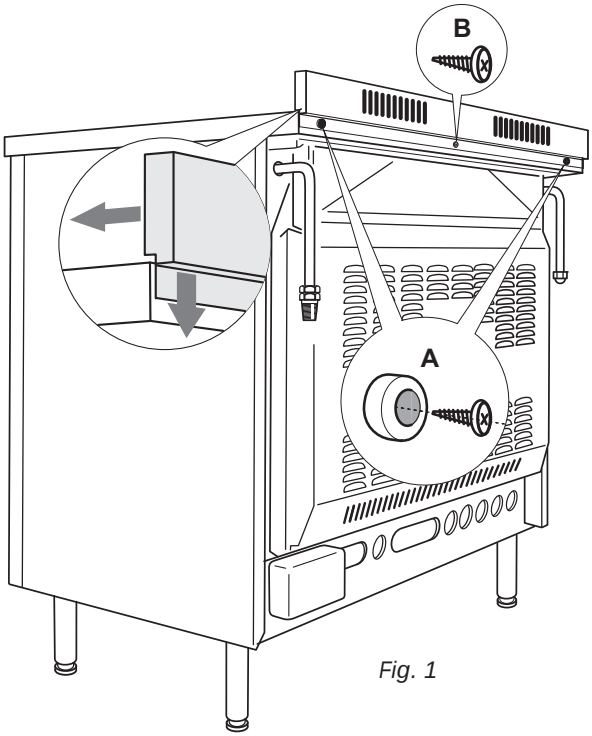


Fig. 1

Assembling the backguard

- *Remove the two spacers "A" and the screw "B" from the rear of the cooktop.*
- *Assemble the backguard as shown in figure 1 and fix it by screwing the central screw "B" and the spacers "A".*

Declaration of CE conformity

✓ *This cooker has been designed, constructed and marketed in compliance with:*

- *Safety requirements of EU Directive "Gas" 90/396/EEC;*
- *Safety requirements of EU Directive "Low Voltage" 2006/95/EC;*
- *Protection requirements of EU Directive "EMC" 89/336/EEC;*
- *Requirements of EU Directive 93/68/EEC.*

CE GB

Gas burners

1. *Auxiliary burner (A)* *1,00 kW*
2. *Semi-rapid burner (SR)* *1,75 kW*
3. *Rapid burner (R)* *3,00 kW*
4. *Triple-ring burner (TR)* *3,50 kW*

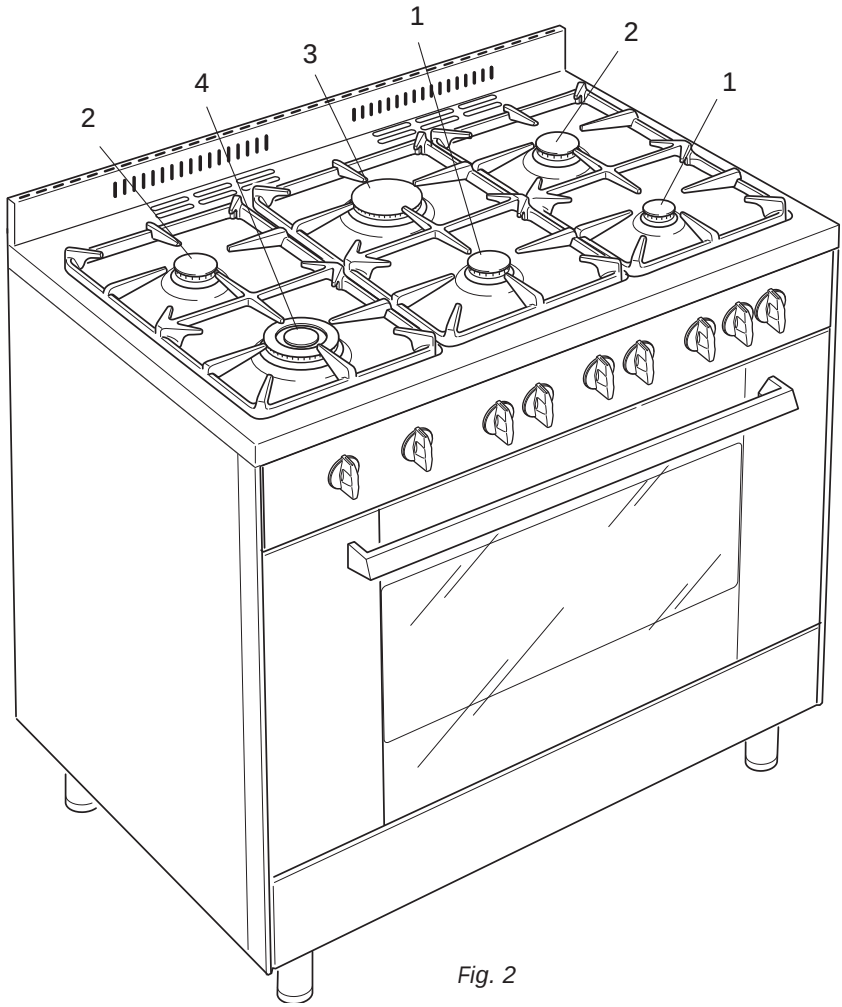
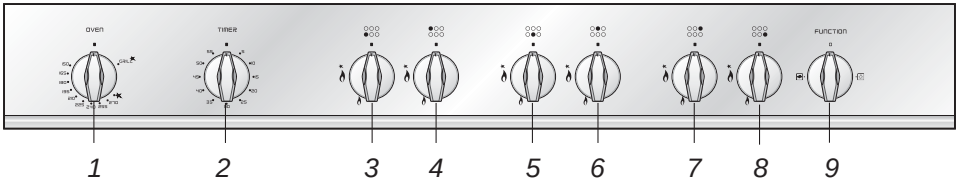


Fig. 2

Control panel

Fig. 3



CONTROL PANEL - Controls description

1. *Gas oven / gas grill control knob*
2. *Minute counter*
3. *Front left burner control knob*
4. *Rear left burner control knob*
5. *Front central burner control knob*
6. *Rear central burner control knob*
7. *Rear right burner control knob*
8. *Front right burner control knob*
9. *Oven light/rotisserie control knob*

Minute counter

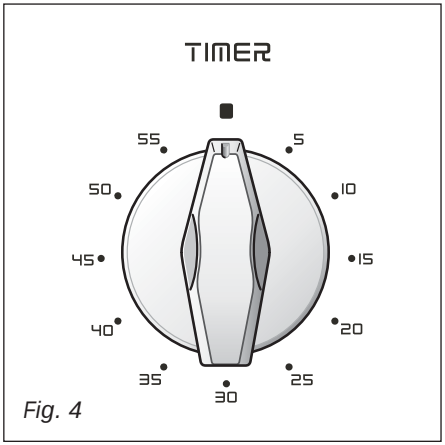


Fig. 4

Minute counter

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 minutes.
The knob (Fig. 4) must be rotated clockwise as far as the 60 minute position and then set to the required time by rotating it anticlockwise.

How to use the hob burners

Hob burners

Each hob burner is controlled by a separate gas tap operated by a control knob (fig. 5) which has 3 positions marked on the control panel, these are:

– Symbol ■ : tap closed (burner off)

– Symbol : High (maximum)

– Symbol : Low (minimum)

Push in and turn the knob anti-clockwise to the selected position.

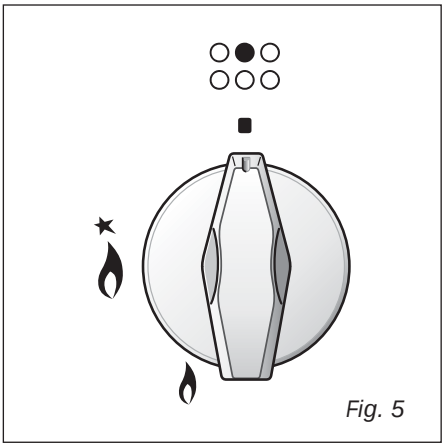


Fig. 5

To turn the burner off, fully rotate the knob clockwise to the off position: ■.

The maximum setting of the control tap is for boiling, the minimum setting is for slow cooking and simmering.

All working positions must be choosen between the maximum and minimum setting, never between the maximum setting and the "OFF" position.

Electric ignition

The sparks generated by the electrodes close to the burners will ignite the choosen burner. Whenever the lighting of the burners is difficult due to peculiar conditions of the gas features or supply, it is advised to repeat the ignition with the knob on "minimum" position.

Lighting of the hob burners

To ignite the burner, the following instructions are to be followed:

1) Lightly press and turn the knob anti-clockwise, and position the knob indicator to the symbol printed on the control panel (fig. 5).

2) Press the knob to operate the electric ignition; or, in the case of a mains failure light the burner with a match or lighted taper.

3) Adjust the burner according to the setting required.

Choice of burner

The burner must be chosen according to the diameter of the pans and energy required.

Burners	Pan diameter
Auxiliary	12 ÷ 14 cm
Semi-rapid	16 ÷ 24 cm
Rapid	24 ÷ 26 cm
Triple-ring	26 ÷ 28 cm
Wok	max 36 cm

do not use pans with concave or convex bases

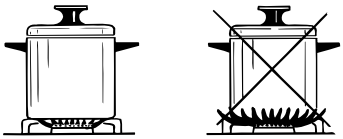


Fig. 6

Saucepans with handles that are excessively heavy in relation to the weight of the pan are less safe as they are more likely to tip.
Pans which are positioned centrally on burners are more stable than those which are offset.
It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil.
***DO NOT** cover the pan with a lid and **DO NOT** leave the pan unattended.*
In the unfortunate event of a fire, leave the pan where it is and turn off all controls.
Place a damp cloth or correct fitting lid over the pan to smother the flames.
***DO NOT** use water on the fire.*
Leave the pan to cool for at least 30 minutes.

Correct use of triple-ring burner

The flat-bottomed pans are to be placed directly onto the pan-support.
To use the WOK you need to place the proper stand in order to avoid any faulty operation of the triple-ring burner (Fig. 7 - 8).

IMPORTANT:
The special grille for wok pans (fig. 8) ***MUST BE PLACED ONLY*** *over the pan-rest for the triple-ring burner.*

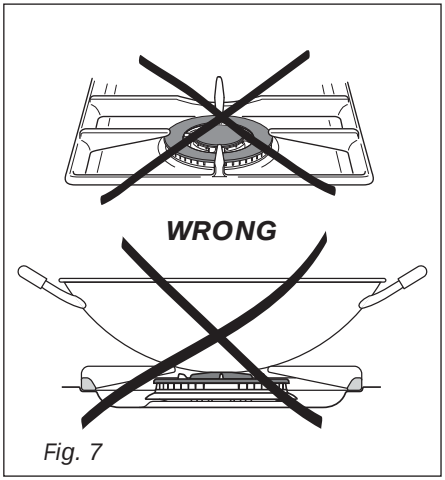


Fig. 7

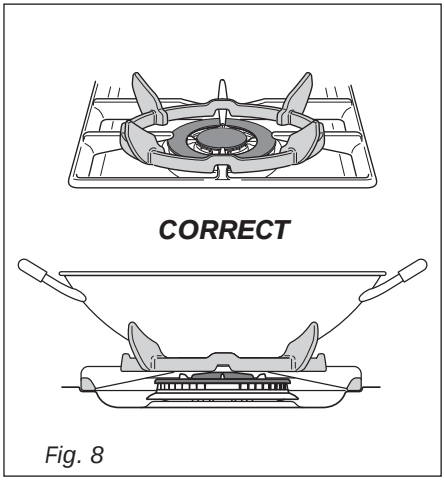


Fig. 8

Lighting the oven gas burner

The thermostat allows the automatic control of the temperature.
The gas delivery to the oven burner is controlled by a two way thermostatic tap (oven and grill burners) with flame-failure device.

To light the oven burner operate as follow:

1) ***Open the oven door***
2) *Lightly press and turn the thermostat knob anti-clockwise to max position "★".*
3) *Press the knob right down to prime the electric ignition.*
   WARNING: Risk of explosion! The oven door must be open during this operation.
   In case of power cut, press the knob and immediately approach a lighted match to the opening "A" (fig. 9). ***Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.***
4) *Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve).*
5) *Close the oven door slowly and adjust the burner according to the power required.*

Should the flame of the burner estinguish for any reason, the safety valve will cut off automatically the gas flow to the tap.
To re-start operation, take the knob to the "■" OFF position, wait for at least 1 minute and repeat operations as above explained.

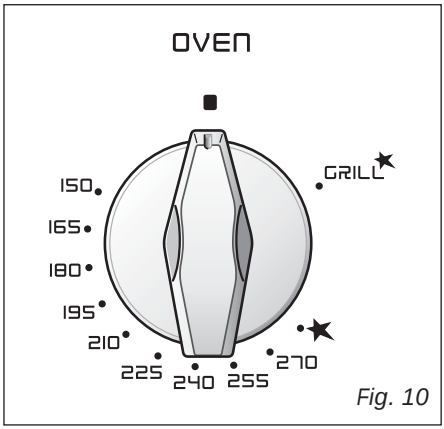


Fig. 10

Oven thermostat

The oven thermostat (fig. 10) is marked with numbers, these correspond to the oven temperature, in addition the "OFF" position is shown by the symbol ■.

To choose the required oven temperature, turn the control knob until its line mark is level with the temperature required on the control panel (facia).

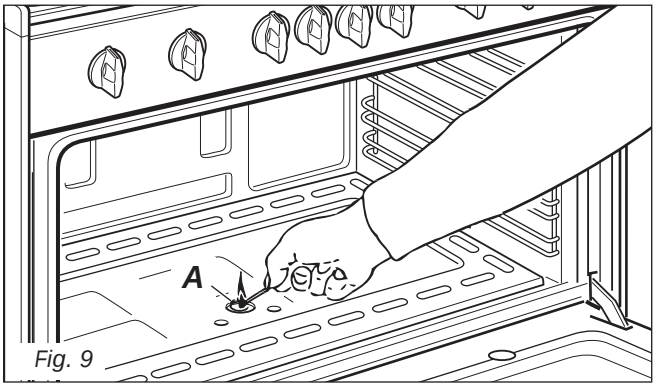


Fig. 9

Oven cooking temperatures

MARK	APPROX. TEMP.	HEAT OF OVEN	TYPE OF DISH TO COOK
150	150°C	Very cool oven	Meringue cakes, slow cooking items
•	165°C	Cool or slow oven	Milk puddings, very rich fruit cakes, i.e., Christmas
180	180°C	Cool or slow oven	Stews, casseroles, braising, rich fruit cakes, i.e., Dundee
•	195°C	Warm oven	Biscuits, rich plain cakes i.e., Madeira. Low temp. roasting
210	210°C	Moderate oven	Plain cakes, Victoria sandwich, raised meat pies
•	225°C	Fairly hot oven	Small cakes, savoury flans, fish
240	240°C	Hot oven	Plain cakes and buns, swiss rolls, fruit pies. High temp. roasting
•	245°C	Moderately hot oven	Bread and bread rolls etc., scones, flaky and rough puff pastry, yorkshire pudding
270 • ★	270 285	Very hot oven	Sausage rolls, mince pies, puff pastry, pizza Browning ready cooked dishes

Lighting the grill gas burner

Do not grill with oven door closed.
Always fit the heat shield supplied with the cooker under the front panel before commencing operations (Fig. 13).

WARNING. The heat shield and the oven door reaches a very high temperature whilst in use. Keep children away and allow to cool before removing.

The grill burner generates the infra-red rays for grilling.

To light the grill burner operate as follow:

1) ***Open the oven door.***

2) Lightly press and turn the thermostat knob clockwise to the GRILL *position (fig. 12).*

3) Press the knob right down to prime the electric ignition.

WARNING: Risk of explosion! The oven door must be open during this operation.
In case of power cut, press the knob and put a lighted match to the right and left side of the burner (fig. 11).
Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

4) Wait about 10/15 seconds after the burner lighting before releasing the knob (time of priming of the valve).

5) Half-close the oven door slowly.

Should the flame of the burner estinguish for any reason, the safety valve will cut off automatically the gas flow to the tap. To re-start operation, take the knob to the "■" OFF position, ***wait for at least 1 minute*** and repeat operations as above explained.

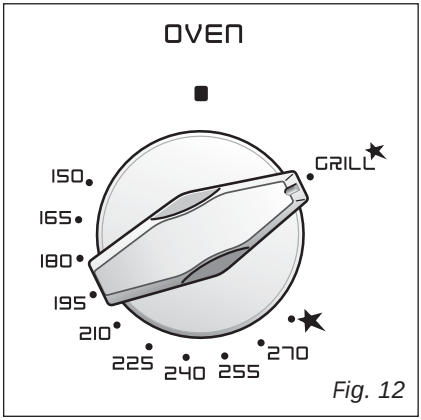


Fig. 12

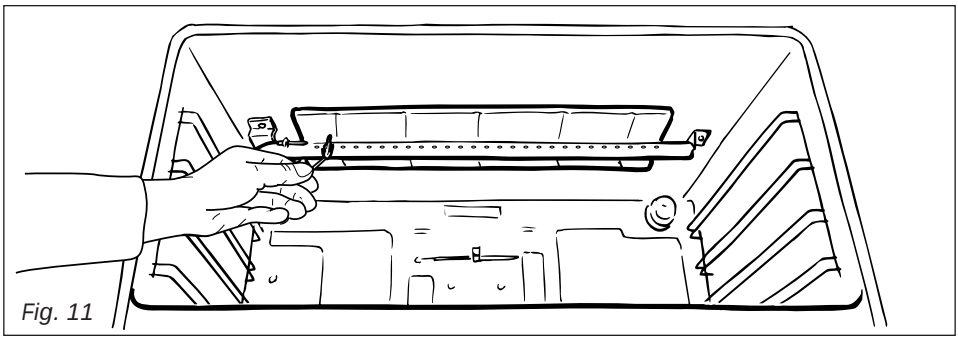


Fig. 11

Notes:

– *The grill burner has only one setting, that is full-on*

– *It is important that the heat shield is fitted the correct way up, as shown in the figure 13.*

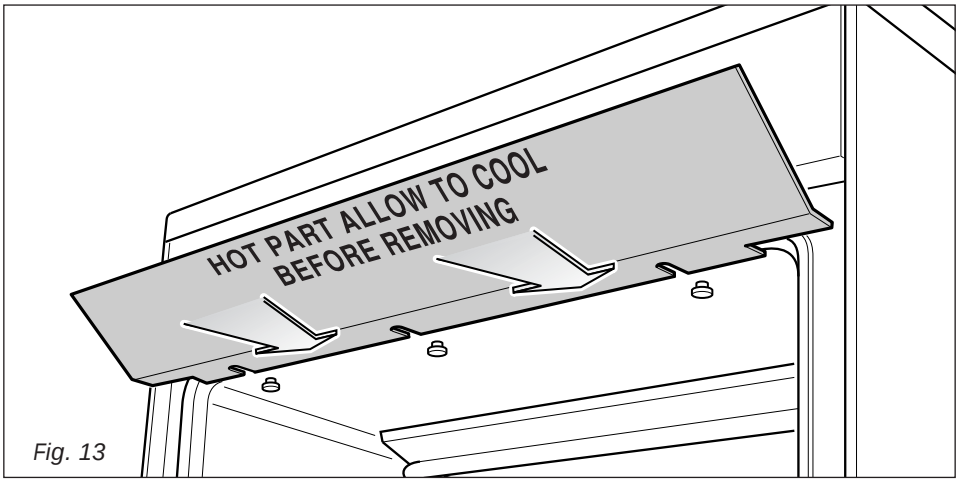


Fig. 13

IMPORTANT WARNING

For best results when using the grill, place the shelf on the second level and when using the grill pan handle avoid contact with the heat shield which will be ***HOT*** *during use*

Oven light

The cooker is equipped with a light that illuminates the oven to enable visually controlling the food that is cooking.

This light is controlled by a switch knob (fig. 14).

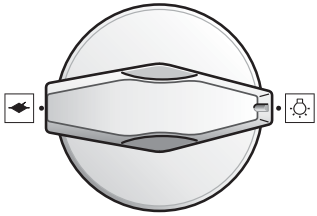


Fig. 14

Rotisserie

This is used for spit roasting under the grill and comprises:

- *an electric motor fitted to the rear of the oven*
- *a stainless steel skewer provided with slide-out heatless handgrip and two sets of adjustable forks*
- *a skewer support to be fitted in the middle runner.*

The rotisserie motor is operated by a switch knob (Fig. 15).

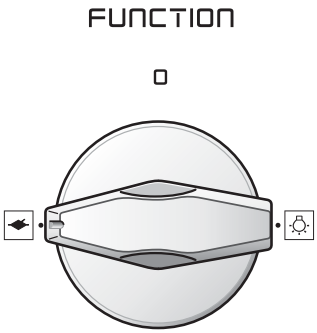


Fig. 15

Use of the rotisserie

- *Insert the tray into the lowest rack holders of the oven and insert the rod support into the intermediate rack holders.*
- *Put the meat to be cooked onto the rod, being careful to secure it in the center with the special forks.*
- *Insert the rod into the side gear opening "**P**"*
- *Remove the grip "**H**" by turning it to the left.*
- *Insert completely the rotisserie support; the shaft "**S**" must be inserted in the spit motor collar "**G**".*

The rotation direction of the rotisserie can be either clokwise or counter-clockwise.

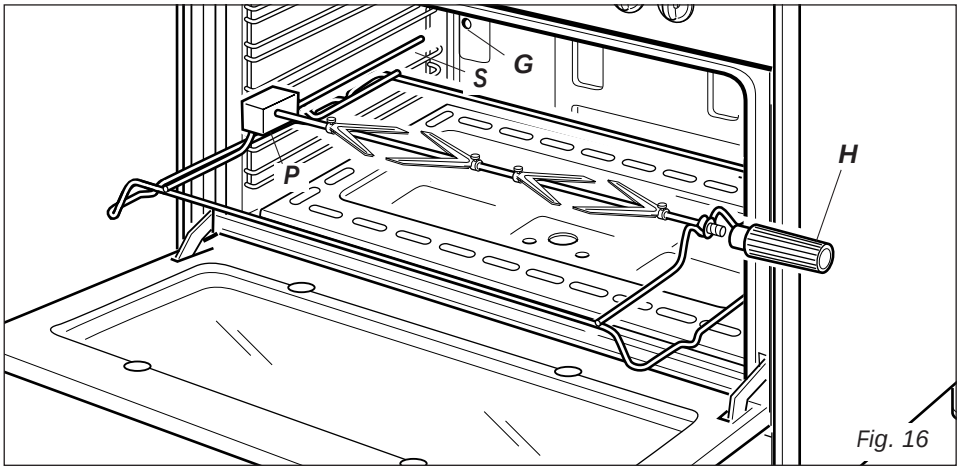


Fig. 16

Do's and do not's

- *Do not grill with oven door closed. Always fit the heat shield supplied with the cooker under the front panel before commencing operations.*
- *Do read the user instructions carefully before using the cooker for first time.*
- *Do allow the oven to heat for one and a half hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.*
- *Do clean your oven regularly.*
- *Do remove spills as soon as they occur.*
- *Do always use oven gloves when removing food shelves and trays from the oven.*
- *Do not allow children near the cooker when in use.*
- *Do not allow fat or oils to build up in the oven trays, or oven base.*
- *Do not place cooking utensils or plates directly onto the oven base.*
- *Do not grill food containing fat without using the grid.*
- *Do not cover the grilling grid with aluminium-foil.*
- *Do not use the oven tray for roasting.*
- *Do not place hot enamel parts in water. Leave them to cool first.*
- *Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and on the oven tray).*
- *Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.*
- *Do not attempt to repair the internal workings of your cooker.*
- *Do remove the protective film before the first use.*
- *Fire risk! Do not store flammable material in the oven and in the storage compartment.*

For your safety

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Attention
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Oven door guard

The glass on the oven door reaches high temperatures during operation.

For child safety, a door guard can be fitted to prevent contact with the hot glass.

The door guard is supplied as an accessory at extra cost, if required.

Contact the After-Sales Service and indicate the model name of your product (see product data plate - Mod. RC 9300 ..).

Important notes

Installation, and any demonstration, information or adjustments are not included in the warranty.

The cooker must be installed by a qualified person in accordance with the relevant Standards.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the applicable regulations.

Care and maintenance

Important:

As a safety measure, before you start cleaning the cooker be sure to disconnect it from the mains supply.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.
However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Flexible tube

From time to time, check the flexible tube connecting the gas supply to the cooker.
It must be always in perfect condition; in case of damage arrange for it to be replaced by a C.O.R.G.I. registered installer.

Gas taps

*If a tap becomes stiff, **do not force**; contact your local Service Centre.*

Cleaning the hob

Spillage on the hob can usually be removed by a damp soapy cloth. More obstinate stains can be removed by rubbing gently with a soapy nylon (non metal) scouring pad or mild household cleaner.

Enamelled parts

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

Stainless steel, aluminium, painted parts and silk-screen printed surfaces

Clean using an appropriate product. Always dry thoroughly.
Stainless steel surfaces: can be cleaned with an appropriate stainless steel cleaner.

***IMPORTANT:** these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.*

CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

Changing the oven light

1. *Disconnect the electrical power supply (for example, by switching off the main power switch).*
2. *Unscrew the light cover*
3. *Fit a new bulb.*
4. *Refit the cover.*

Note:
Use only bulbs designed to resist up to 300°C with the following characteristics: 230 V, type E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.

Burners

They can be removed and washed only with soapy water.
Detergents can be used but must not be abrasive or corrosive.
Do not use abrasive sponges or pads.
Do not put in dishwasher.
After each cleaning, make sure that the burner-caps, as well as the burners, have been well wiped off and ***CORRECTLY POSITIONED****.*

It is essential to check that the burner flame distributor F and the cap C has been correctly positioned (see fig. 17) - failure to do so can cause serious problems.

Check that the electrode "S" (fig. 17) is always clean to ensure trouble-free sparking.

Note:

The electrode "S" must be very carefully cleaned.

To avoid damage to the electric ignition do not use it when the burners are not in place.

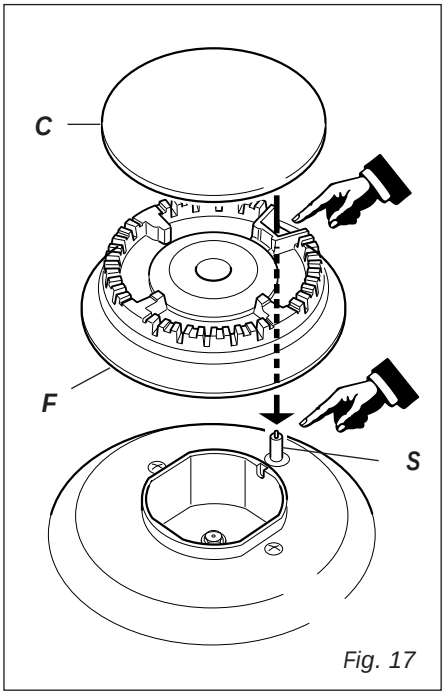


Fig. 17

Triple ring burner

The triple ring burner must be correctly positioned (see figs. 18-19); the burner rib must be located correctly in the burner base as shown by the arrow.
The burner correctly positioned must not rotate (fig. 19).
Then position the cap **A** *and the ring* **B** *(fig. 19).*

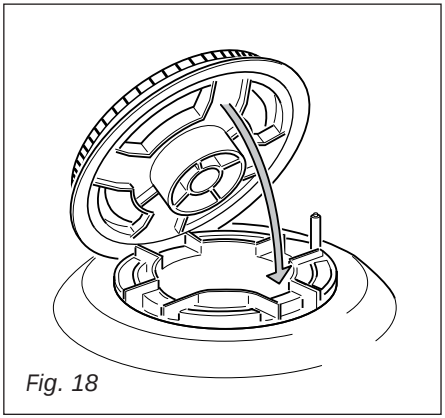


Fig. 18

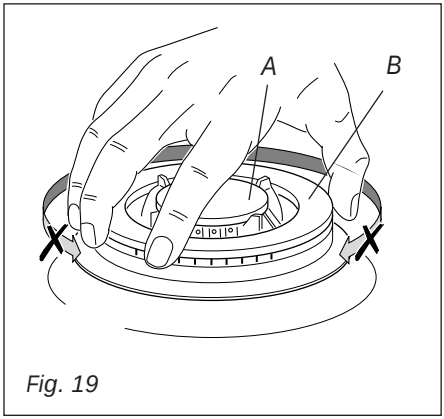


Fig. 19

Removal of the inner glass door panel

– *The inner glass door panel can easily be removed for cleaning by unscrewing the four screws (fig. 20).*
– *When re-assembly ensure that the inner glass is correctly positioned and do not over tighten the screws.*

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

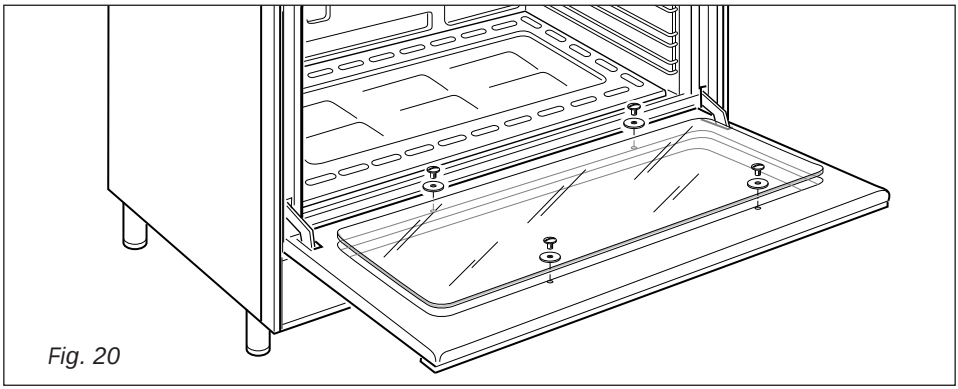


Fig. 20

Storage compartment

– *The storage compartment is accessible through the pivoting panel.*

Attention: Do not store flammable material in the oven, or the storage compartment.

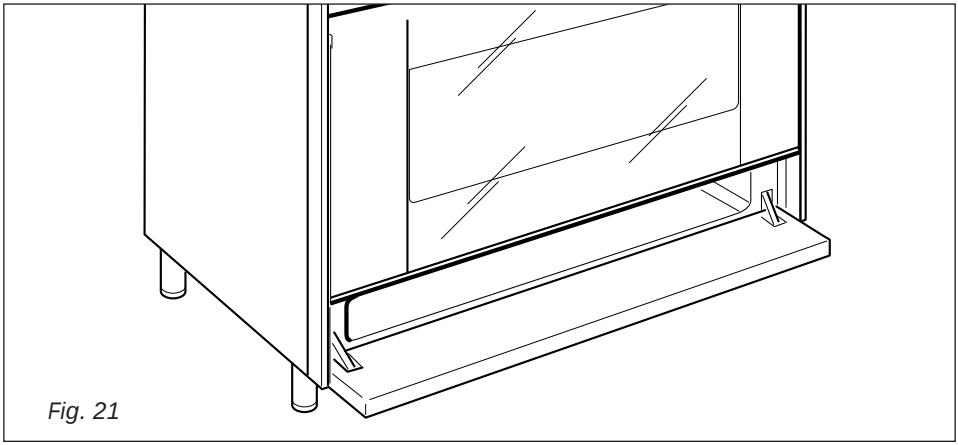


Fig. 21

Inside of oven

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

***NOTE:** The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.*

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

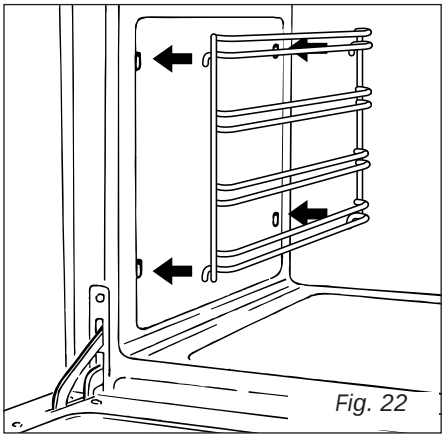


Fig. 22

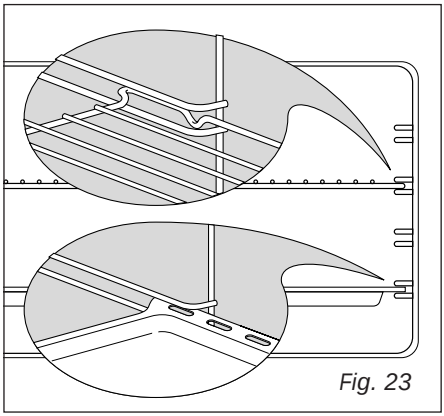


Fig. 23

Assembling and dismantling of the side runner frames

– *Fit the side runner frames into the holes on the side walls inside the oven (Fig. 22).*
– *Slide the tray and rack into the runners (Fig. 23).*

  The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
– *To dismantle, operate in reverse order.*

Oven floor

*The oven floor "**F**" (fig. 24) can be easily removed to facilitate cleaning.*
Remember to replace the floor correctly afterwards.

*Be careful not to confuse the tray "**L**" with the oven floor "**F**".*

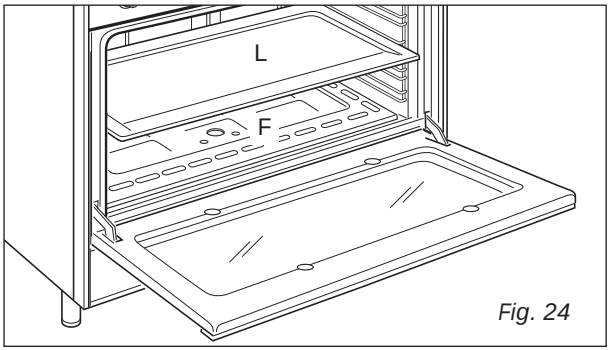


Fig. 24

Removing the oven door

Please operate as follows:

- *Open the door completely.*
- *The swivel retainers of the rh and lh hinges (fig. 25a) are hooked onto the metal bar above them (fig. 25b).*
- *Lift the oven door slightly. The noch on the bottom of the hinge will disengage (fig. 25c).*
- *Now pull the oven door forwards off the appliance. Release both hinge sections from the slots (fig. 25d).*

Door assembly

- *Grip the door (as indicated in figure 25) and refit it in reverse order of removing procedure.*

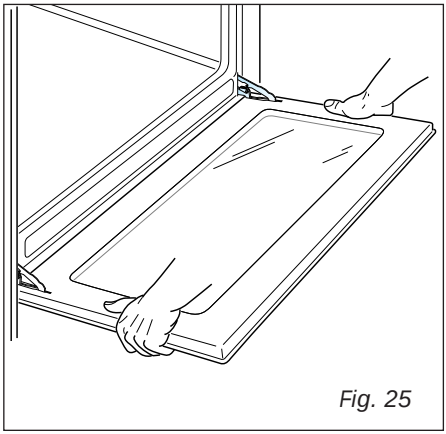


Fig. 25

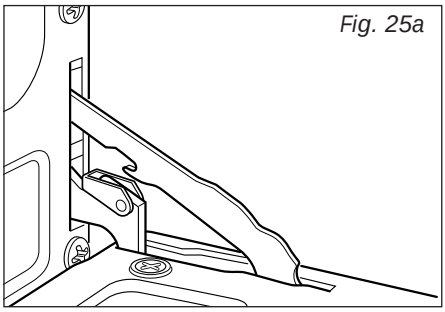


Fig. 25a

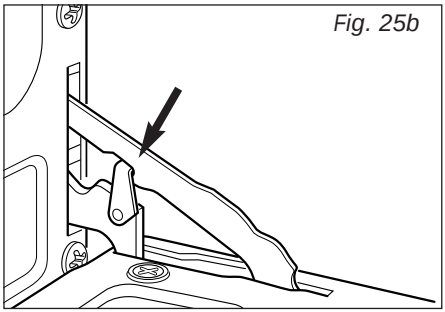


Fig. 25b

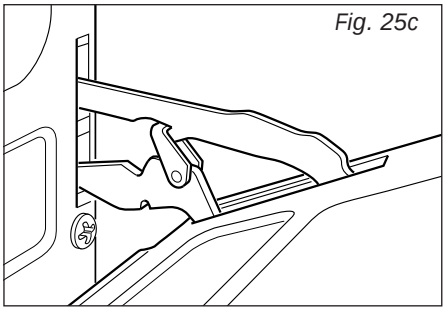


Fig. 25c

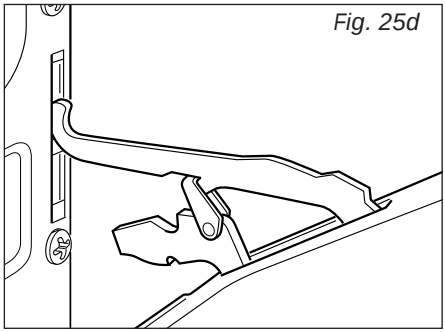


Fig. 25d

FOR THE INSTALLER

The appliance may be installed in a kitchen, Kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower.

The appliance must not be installed in a bed-sitting room of less than 20 m^3.

The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.

Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.

Location

This cooker has class "2/1" overheating protection so that it can be installed next to a cabinet.

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture.

The furniture walls adjacent to the cooker must be made of material resistant to heat.

The veneered synthetic material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.

Curtains must not be fitted immediatly behind appliance or within 500 mm of the sides.

It is essential that the cooker is positioned as stated below.

The cooker must be installed by a qualified technician and in compliance with local safety standards.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

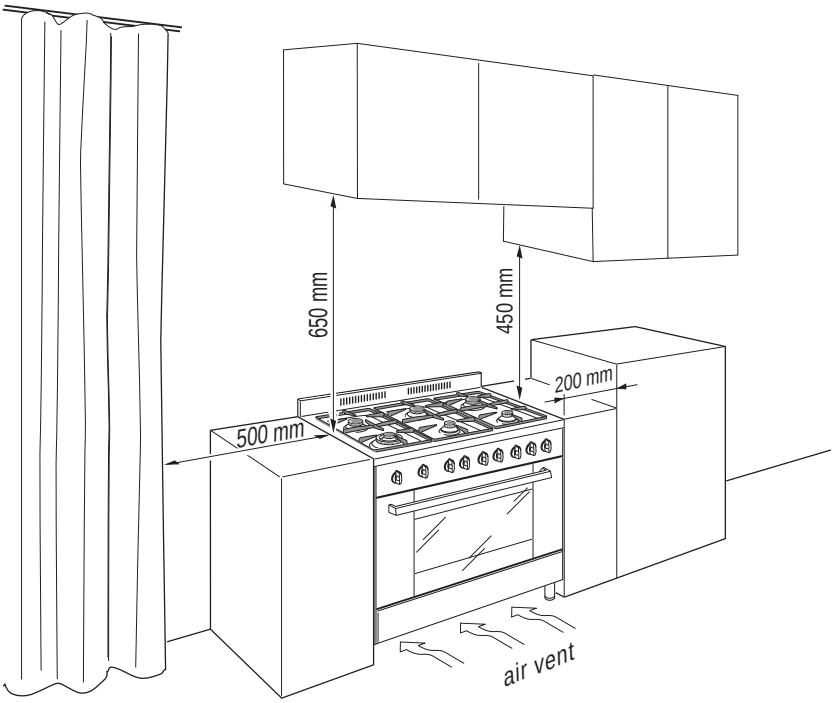


Fig. 26

Fitting the adjustable feet

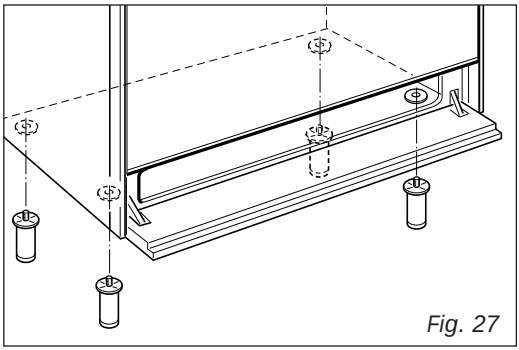


Fig. 27

The adjustable feet must be fitted to the base of the cooker before use.

Rest the rear of the cooker an a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the 4 legs by screwing them tight into the support base as shown in picture 28.

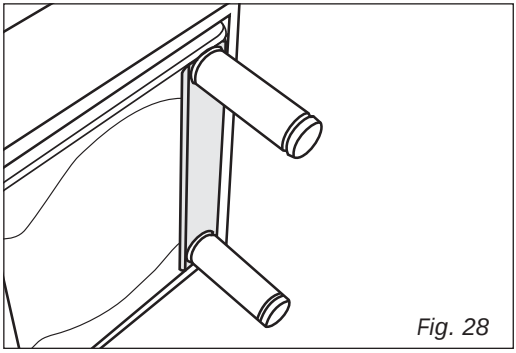


Fig. 28

WARNING
When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 29).

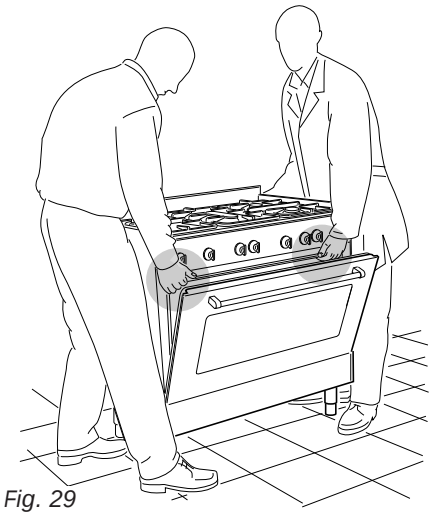


Fig. 29

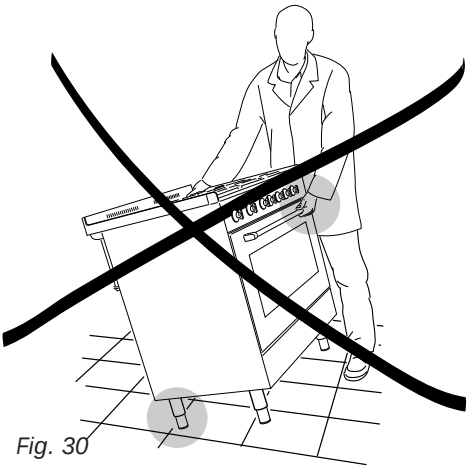


Fig. 30

WARNING
Be carefull: do not lift the cooker by the door handle when raising to the upright position (fig. 30).

WARNING
When moving cooker to its final position ***DO NOT DRAG*** *(fig. 31).*
Lift feet clear of floor (fig. 29).

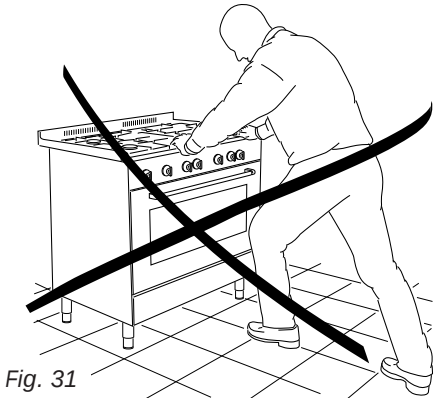


Fig. 31

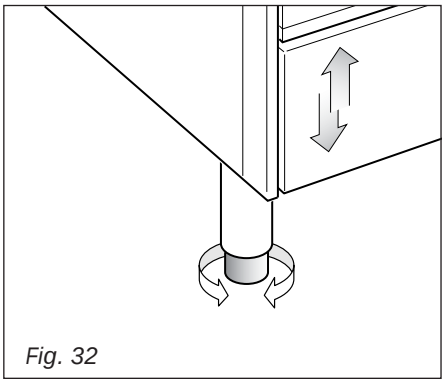


Fig. 32

Levelling the cooker

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 32).

Stability bracket

We recommend a stability bracket is fitted to the cooker.

The type shown in fig. 33 can be purchased from most plumbers merchants and do it yourself (D.I.Y.) shops.

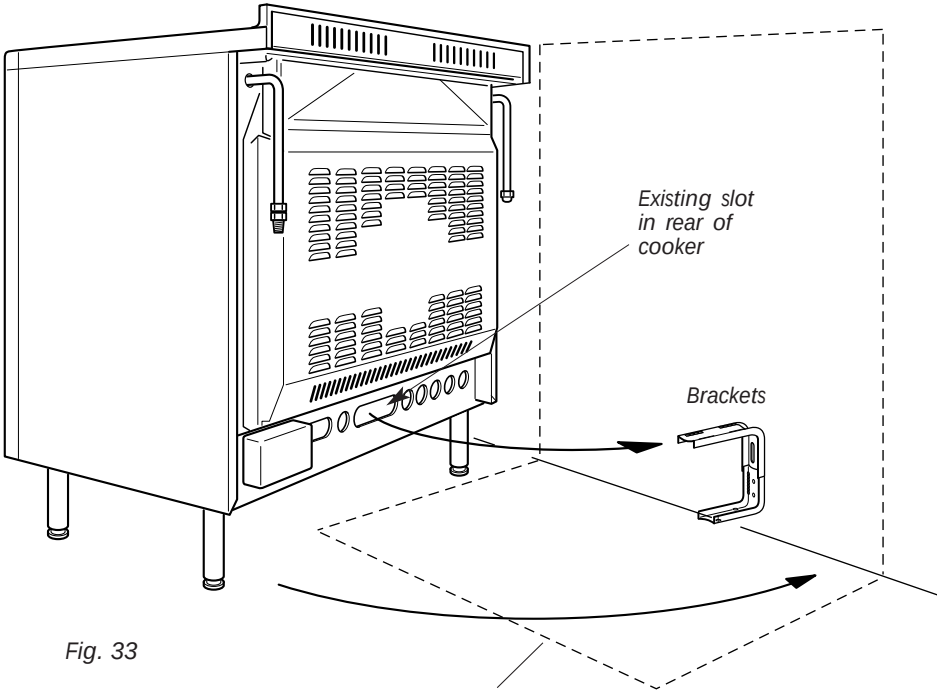
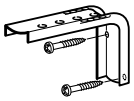
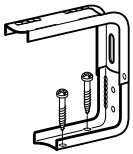


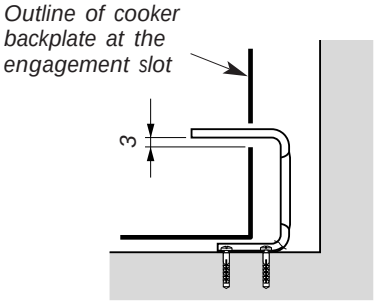
Fig. 33



Wall fixing



Floor fixing



Dimension is in millimetres

Provison for ventilation

- ✓ *The appliance should be installed into a room or space with an air supply in accordance with BS 5440-2: 2000.*
- ✓ *For rooms with a volume of less than 5 m^3 - permanent ventilation of 100 cm^2 free area will be required.*
- ✓ *For rooms with a volume of between 5 m^3 and 10 m^3 a permanent ventilation of 50 cm^2 free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.*
- ✓ *For rooms with a volume greater than 10 m^3 - no permanent ventilation is required.*

NB. Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

- ✓ *Where there are other fuel burning appliances in the same room, BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.*

- ✓ *The above requirements allow also for use of a gas oven and grill but if there are other gas burning appliances in the same room, consult a qualified engineer.*

Gas installation

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS or LPG (check the gas regulation label attached on the appliance).

- ✓ *Appliances supplied for use on NATURAL GAS: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.*
- ✓ *Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (NATURAL GAS) without modification. The appliances are manufactured for conversion to NATURAL GAS.*

If the NATURAL GAS/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

INSTALLATION & SERVICE REGULATIONS (UNITED KINGDOM)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- ✓ *Gas Safety (Installation & Use) Regulations*
- ✓ *Building Regulations*
- ✓ *British Standards*
- ✓ *Regulations for Electrical Installation*

Installation and service of any gas product must be made by a suitably qualified person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or S/NVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive. Currently the only body with such approval is CORGI.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

Gas connection

The installation of the gas appliance to Natural Gas or LP Gas must be carried out by a C.O.R.G.I. registered installer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland)(Consolidation) Regulations issued by the Scottish Development Department.

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc.
The supply pressure for Natural Gas is 20 mbar.
The installation must conform to the relevant British Standards.

Installation to LP Gas

When operating on Butane gas a supply pressure of 28-30 mbar is required. When using Propane gas a supply pressure of 37 mbar is required.
The installation must conform to the relevant British Standards.

Warning: *Only a C.O.R.G.I. registered installer, also with technical knowledge of electricity should install the appliance. He should observe the Regulations and Codes of Practice governing such installation of gas appliances.*
Note: It is recommended that the gas connection to the appliance is installed with a flexible connecting tube made to BS5386.

Notes:

- ✓ ***Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.***
- ✓ ***Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).***
  The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.

Using a suitable leak detection fluid solution (e.g. Rocol) check each gas connection one at a time by brushing the solution over the connection.

The presence of bubbles will indicate a leak.
If there is a leak, tighten the fitting and then recheck for leaks.

IMPORTANT!
Do not use a naked flame to test for leaks.

Gas connection **GB** ***Cat: II 2H3+***

The gas supply must use the nearest gas inlet pipe which is located at the left or the right hand side at the rear of the appliance (figs. 34, 36).

The hose should also be connected in such away that it does not touch the floor.

To screw the connecting tube operate with two spanners (fig. 35).

The unused end inlet pipe must be closed with the plug interposing the gasket.

After connecting to the mains, check that the coupling are correctly sealed, using soapy solution, but never a flame.

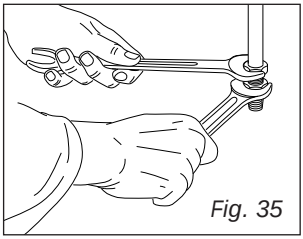


Fig. 35

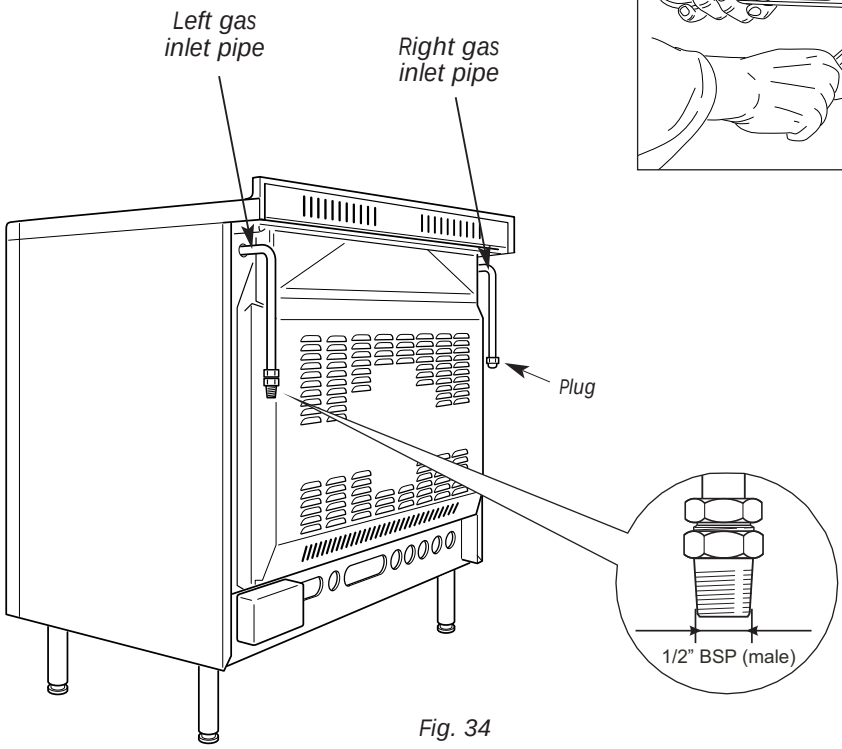


Fig. 34

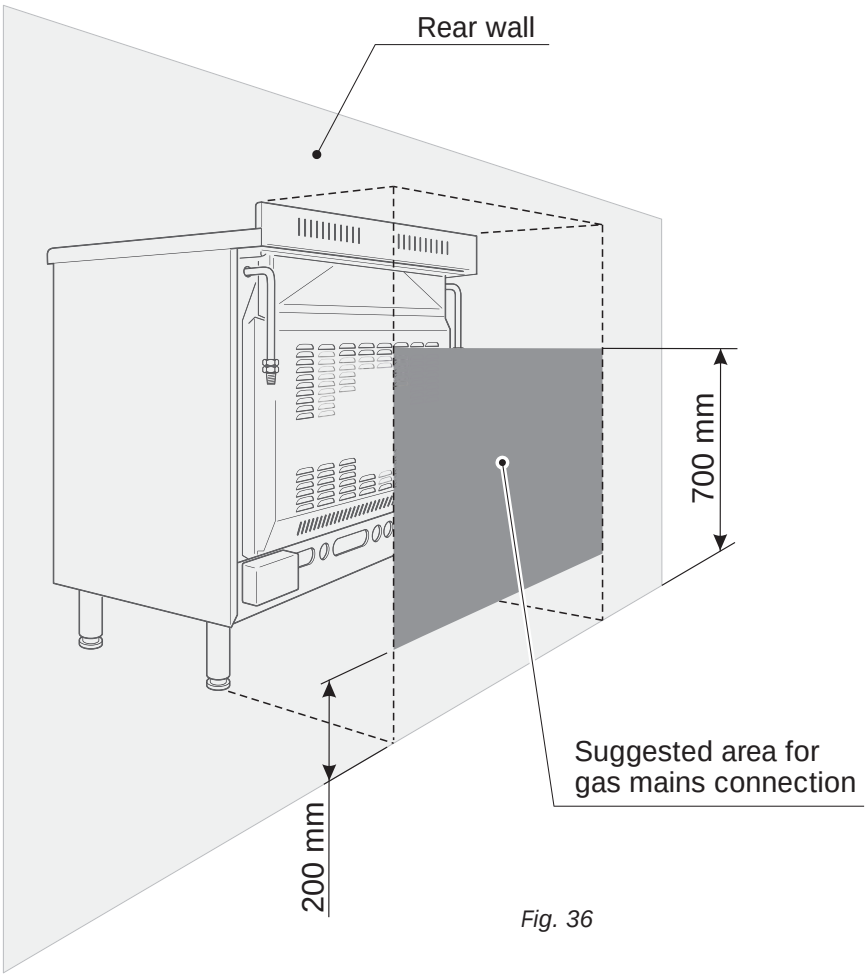

Rear wall
700 mm
Suggested area for
gas mains connection
200 mm

Fig. 36

Injectors replacement of top burners

Every cooker is provided with a set of injectors for the various types of gas.

Injectors not supplied can be obtained from the After-Sales Service.

Select the injectors to be replaced according to the table at page 35.
The nozzle diameters, expressed in hundredths of a millimetre, are marked on the body of each injector.

To replace the injectors proceed as follows:

- *Remove the grids and extract the burner bodies.*
- *Using a wrench, substitute the nozzle injectors "J" (Figs. 37 - 38) with those most suitable for the kind of gas for which it is to be used (see "Table for the choice of the injectors").*

The burners are constructed in such a way so as not to require the regulation of the primary air.

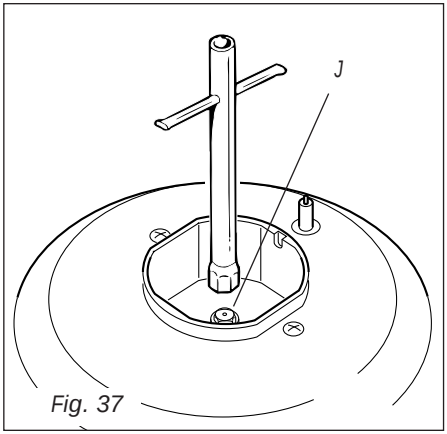


Fig. 37

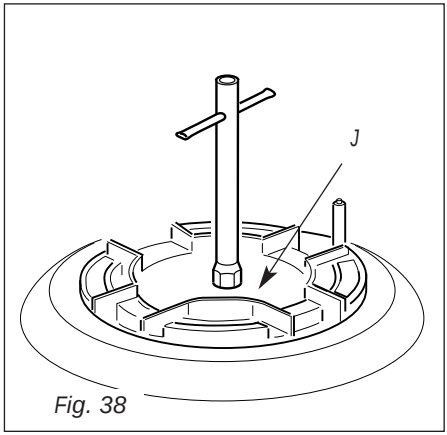


Fig. 38

Adjusting of the minimum of the top burners

Considering that in the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

– Turn on the burner

– Turn the tap to the MINIMUM position

– Take off the knob

– With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 39).

Normally for LPG, tighten up the regulation screw.

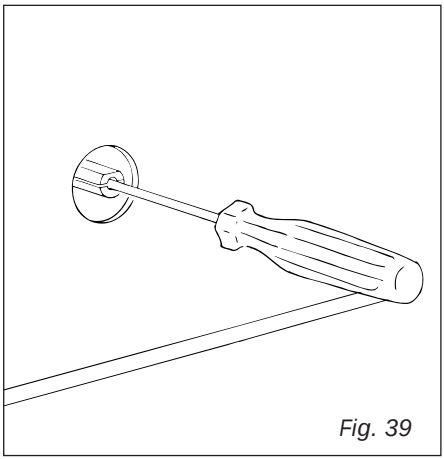


Fig. 39

Table for the choice of the injectors

GB

Cat: II 2H3+

BURNERS	Nominal Power [kW]	Reduced Power [kW]	**G 30** - 28-30 mbar **G 31** - 37 mbar			**G 20** 20 mbar		
			By-pass [1/100 mm]	Ø injector [1/100 mm]	Ring opening [mm]	By-pass [1/100 mm]	Ø injector [1/100 mm]	Ring opening [mm]
Auxiliary (A)	1,00	0,30	27	50	-	adjustable	72 (X)	-
Semi-rapid (SR)	1,75	0,45	32	65	-		97 (Z)	-
Rapid (R)	3,00	0,75	42	85	-		115 (Y)	-
Triple-ring (TR)	3,50	1,50	65	95	-		135 (T)	-
Oven	6,20	1,30	60	120	8 *		180	1,5 *
Grill	4,65	–	–	107	fully open *	–	165	3 *

***** = Reference value

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m^3/h x kW)	
BURNERS	Air necessary for combustion [m^3/h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring (TR)	7,00
Oven	12,40
Grill	9,30

Replacement of the oven burner injector

According to the type of gas, the oven injector must be similarly replaced, as stated on the "Table for the choice of the injectors", operating as follows:

– remove the oven bottom.

– unscrew and remove the burner fixing screw A (fig. 40).

– slacken screw B (fig. 40).

– slip the burner itself from the oven (Fig. 41). Take care not to damage the wire to the ignition electrode and the safety valve probe.

– remove the injector from the connection and replace it with the correct one (fig. 41).

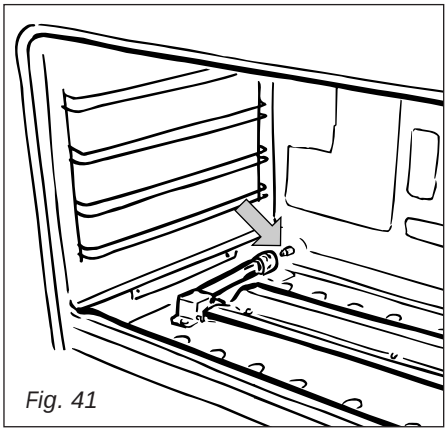


Fig. 41

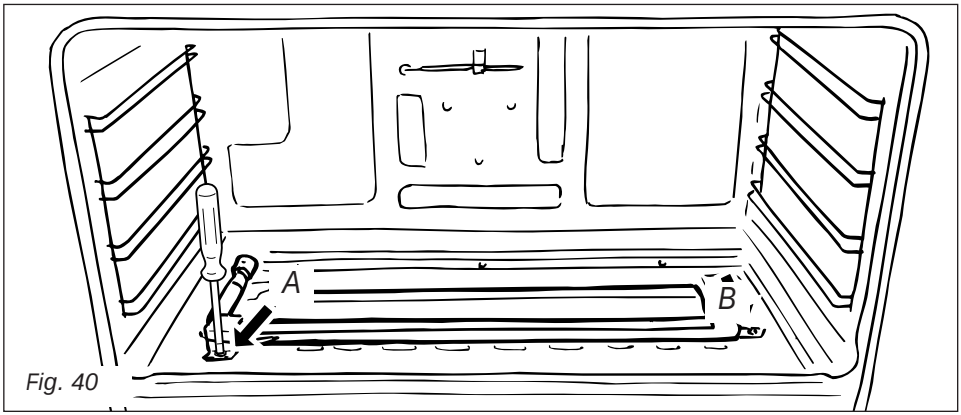


Fig. 40

Replacement of the grill burner injector

– Unscrew and remove the burner fixing screw 'C' (fig. 42).

– Slacken screw 'D' (fig. 42).

– Move and gently suspend the burner as shown in figure 43. Take care not to damage the wire to the ignition electrode and the safety valve probe.

– Remove the injector from the connection and replace it with the correct one (fig. 43).

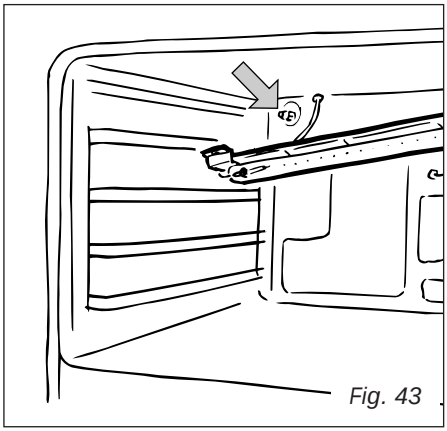


Fig. 43

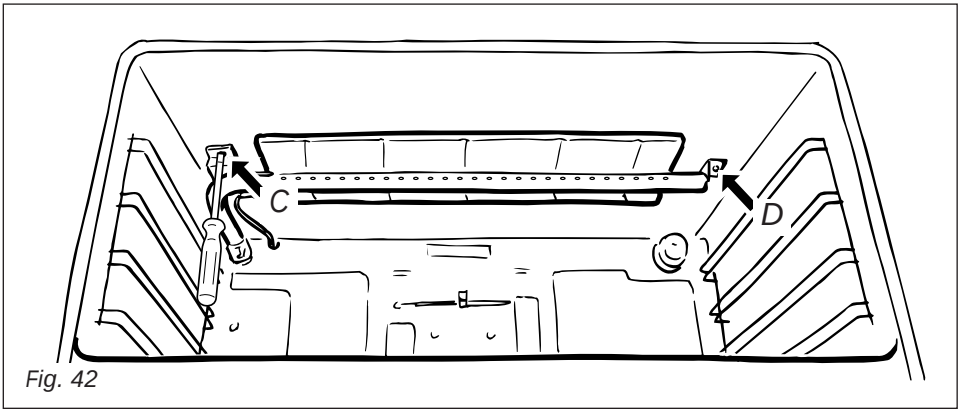


Fig. 42

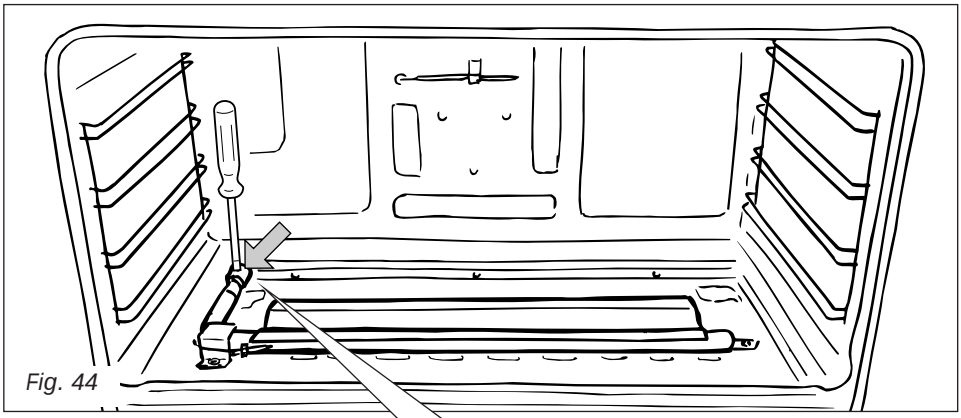


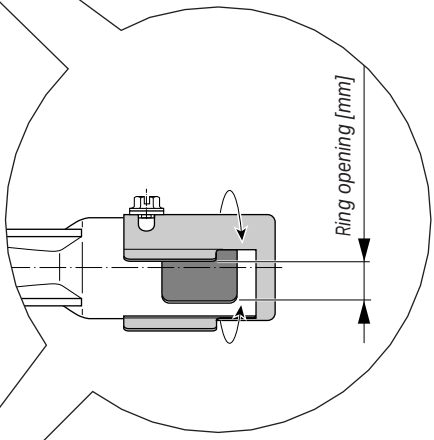
Fig. 44

Primary air of the oven burner

With a screwdriver untighten the screw (fig. 44) and move the air ring forward or backward to close or open the air flow, according to the "Table for the choice of the injectors". Light the burner and check the flames.

Primary air of the grill burner

With a screwdriver untighten the screw (fig. 45) and turn the air ring to close or open the air flow, according to the "Table for the choice of the injectors".
Light the burner and check the flames.



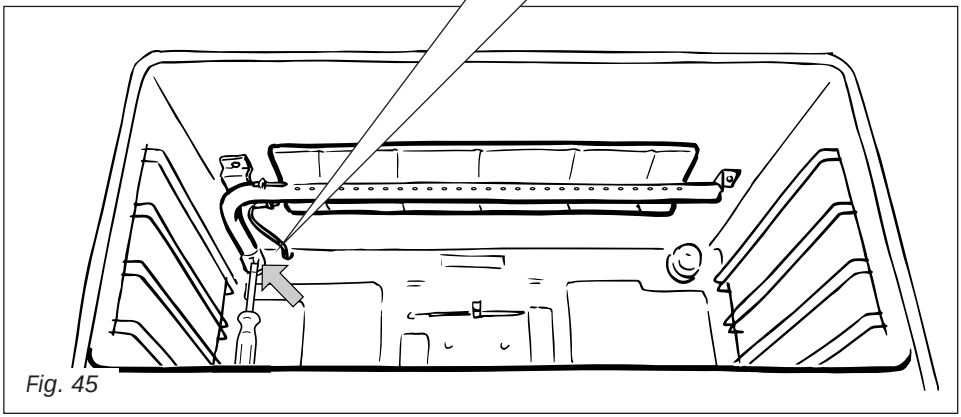


Fig. 45

Regulating of the oven minimum

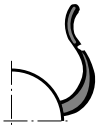
Considering that in the minimum position the flame must have a length of about 4 mm and must remain lit even with a brusque passage from the maximum position to that of minimum.

To be effected only for the oven burner (as the grill burner has an only fixed input) operating on the thermostat as follows:

- *light the oven taking the knob to Max. position.*
- *remove the knob and by a thin screwdriver (3 mm section - 100 mm long) unscrew of about a half turn the screw by-pass, passing through the front panel hole (fig. 46)*
- *fit the knob and let the oven heat for 10 minutes, then take the knob to position 150 allowing the thermostat to work under by-pass.*
- *after further removal of the knob, stop slowly the screw by-pass **G** (being careful not to turn the knob rod) until the flame reaches 3-4 mm high.*

N.B. For LPG the by-pass screw must be fixed thoroughly.

Flame correct



Flame faulty in primary air

Flame with excess primary air

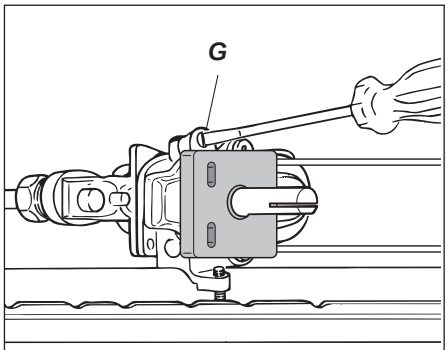


Fig. 46

Lubrication of the gas taps

The operations must be executed by a qualified technician.

IMPORTANT
All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.
The manufacturer declines any liability resulting from the non-compliance of this obligation.

Electrical installation

For your safety please read the following information:

This appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions.

This appliance is supplied with a moulded 13 amp three pin mains plug with a 3 amp fuse fitted. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp and approved by ASTA or BSI to BS 1362.

The plug contains a removable fuse cover that must be refitted when the fuse is replaced. In the event of the fuse cover being lost or damaged, the plug must not be used until a replacement cover has been obtained.

Replacement fuse covers can be purchased from your nearest electrical dealer and must be the sarne colour as the original.

IF THE MOULDED MAINS PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME OR IS REMOVED FOR ANY OTHER REASON, THEN THE FUSE SHOULD BE REMOVED AND THE CUT OFF PLUG DISPOSED OF SAFELY TO PREVENT THE HAZARD OF ELECTRIC SHOCK.

THERE IS A DANGER OF ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET OUTLET.
If a replacement plug is to be fitted, please observe the wiring code shown below.

Warning! This appliance must be earthed

A properly earthed three pin plug (fused at 3 amps, to BS 1362 ASTA approved) must be used.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured GREEN & YELLOW must be connected to the terminal in the plug which is marked with letter "E" or by the Earth symbol or coloured GREEN & YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

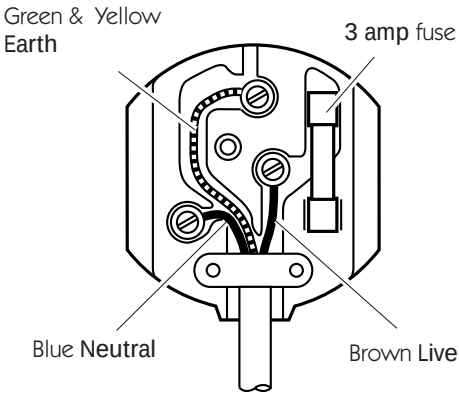


Fig. 47

Electrical feeder cable connection

The operations must be executed by a qualified technician.

To connect the supply cable:

- *Remove the screws securing the cover "**A**" on the rear of the cooker (fig. 48).*
- *Feed the supply cable through the cable clamp "**D**". The supply cable must be of a suitable size for the current requirements of the appliance; see the section "Feeder cable section".*
- *Connect the wires to the terminal block "**B**" as shown in the diagram in figure 49; or connect the phase wires to the terminal block "**B**" and the earth wire to the terminal PE as shown in figure 48.*
- *Take up any slack in the cable and secure with the cable clamp "**D**".*
- *Replace the cover "**A**".*

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.

Feeder cable section type H05RRF

230 V ~ 3 x 0,75 mm²

Earth cable must be 2 cm longer than neutral and live cables.

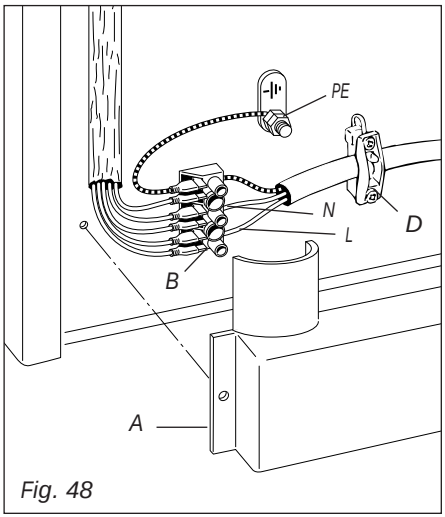


Fig. 48

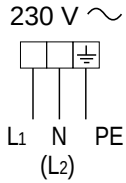


Fig. 49

Appliance servicing

CDA provide a quality and effective after-sales service to cover all your servicing needs.

Please attach your receipt to this page for safekeeping.

Please help us to help you by having the following information available when booking a service-call:

1. ***Model type, make and model – see the product data plate.***
2. *Evidence of installation / purchase date*
3. *Retailer where appliance was purchased*
4. *Clear and concise details of the fault*
5. *Full address including postcode and any contact phone numbers*

Contact telephone numbers

CDA Customer Care Department

- *Telephone: 01949 862012*
- *Fax: 01949 862003*
- *Email: service@cda.eu*

Guarantee

CDA appliances carry a five-year parts and a one-year labour guarantee.

CDA will repair or replace any defect or part attributable to faulty material or workmanship. Within the first year this will be free of both labour and parts charges. After the first year and within five years, the parts will be supplied free of charge provided that the repair is carried out by an agent authorised by CDA and the labour will be charged at the commercial rate applicable at the time of repair.

The appliance must have been installed by a suitably qualified person and in accordance with the manufacturer's instructions and current legislation. The guarantee does not cover faults caused by the incorrect fitting of appliances.

Limit of Cover

- *The guarantee does not cover cosmetic damage e.g. discolouration or oxidisation.*
- *Proof of purchase or installation date must be produced before a service-call will be booked.*
- *The appliance must be used for domestic purposes only. Appliances used for commercial or professional purposes are not covered by the guarantee. Commercial warranty is available at extra cost.*
- *The appliance must not be modified or tampered with or repair attempted by any unauthorised person.*
- *The guarantee does not cover damage caused in transit or by misuse, accident, abuse or neglect.*
- *The guarantee does not cover routine maintenance.*
- *Use of parts not supplied or recommended by |C|D|A| will invalidate the warranty.*
- *Rubber seals, filters, removable glass parts, control knobs and buttons, fuses and light bulbs will need replacing periodically and are not covered by the guarantee.*
- *Second-hand or reconditioned appliances are not covered by the guarantee.*

The conditions under which this guarantee is offered are in addition to the statutory rights of the domestic purchaser and these statutory rights are not affected by this guarantee.

CDA reserve the right to change specification without prior notice.

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

Cod. 1103122
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RC 9300 .. cookers

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